

Herbivore Menu

Homemade Breads and Flavoured Butters

Starter

Wild Mushroom Gnocchi, Confit Tomato, Big Leaf Spinach, Toasted Walnuts and Walnut Oil

Mid-Course

Roasted Cauliflower & Toasted Pine Nut Salad, Garlic, Curry and Maple Dressing, Cauliflower Tuile.

Main

Confit Pumpkin, Charred Sweetcorn, Red Pepper Gel, Crispy Sage, shallot and Runner Bean Bhaaji

Sorbet Course

Saville Orange

Dessert

Poached Pear in Red Wine & English Garden Aromats, Set Vanilla and Coconut Cream, Sweet Basil

Handmade Petit Fours and Coffee